

## Appetizers

### **Steak House Onion Rings**

16<sup>95</sup>

### **Fresh Diver Scallops**

Pork Belly & Mango Chutney  
Market Price

### **Kingsley's Jumbo Lump Crab Cakes**

w/ Red Pepper Remoulade

24<sup>95</sup>

### **Beef Carpaccio**

Medium Rare Tenderloin  
Sliced Thin w/ Fresh Arugula,  
Shaved Parmesan &  
Caymus Cabernet Reduction

28<sup>95</sup>

### **Goat Cheese Croquettes**

w/ Candied Jalapeño Chutney

16<sup>95</sup>

### **Shrimp Atascadero**

21<sup>95</sup>

### **Stuffed & Grilled Portobello Caps**

16<sup>95</sup>

### **“Sorry Charley”**

Seared & Sliced Blackened Ahi Tuna  
over Wontons, topped w/ Korean  
Slaw, Wasabi, Ginger,  
Lemon & Balsamic Reduction

22<sup>95</sup>

### **Baja Shrimp**

Five Grilled U10 Shrimp finished  
w/ Lemon Pepper-Beer Based BBQ Sauce

19<sup>95</sup>

## Entrées

\*All entrées include fresh bread, our famous cucumber wrapped house salad, and a choice of baked potato, rice pilaf or our fresh vegetable of the day.

### Substitute House Salad for:

#### **Caesar Salad**

6<sup>95</sup>

#### **Cup of Lobster Bisque**

Topped w/ Lump Crab Meat

8<sup>95</sup>

#### **12 oz New York Strip**

Center Cut & Wet Aged  
minimum of 30 days

42<sup>95</sup>

#### **22 oz “Gary’s Steak”**

(We only prepare one Roast nightly)

Thick cut, slow roasted Prime Rib finished  
over our live oak fire to desired temperature

48<sup>95</sup>

#### **Filet Mignon**

Barrel Cut & Wrapped in Double Smoked Bacon

**6 oz**

39<sup>95</sup>

**8 oz**

46<sup>95</sup>

#### **“Chairman of the Board”**

**10 oz**

59<sup>95</sup>

\*Due to our small size: a \$14<sup>95</sup> charge will be added for meal splitting • No separate checks for groups of 8 or more  
• Cell phones on vibrate would be appreciated • Certain items contain alcohol • Please make us aware of any food allergies  
• Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We appreciate your patronage.

## The Aunt Jackie

### The Best of Land & Sea

<b>Tender Barrel Cut Filet Mignon &amp; 7oz South African Lobster Tail</b>	
(Enjoy your Lobster Tail Classically Broiled or Tempura Batter Fried)	
<b>w/ 6 oz Filet</b>	<b>w/ 8 oz Filet</b>
65 <sup>95</sup>	69 <sup>95</sup>

### Our Famous Steak Sinatra

10 oz Filet Medallions over our Lobster  
Mashed Potatoes & Lobster Newburg Cream  
Sauce. Topped w/ Steamed Asparagus

42<sup>95</sup>

### “Lolli Chop”

14 oz Dry Aged Duroc Pork Chop  
over Truffled Mashed Sweet Potatoes

33<sup>95</sup>

### Lobster & Short Rib Pasta Pillows

Short Rib Stuffed Pasta & Chopped 5 oz Lobster  
Tail, tossed in our Sofrito-Infused Lobster Cream  
Sauce finished with Grilled Pork Belly Straws

31<sup>95</sup>

### Sticky Mango Chicken

1/2 Bone-In chicken Roasted & Seared over a live  
oak fire with Mango Chutney Glaze – tender!

29<sup>95</sup>

**Catch of the Day**  
Ask your server about our flown in fresh  
seafood selection  
Market Price

**Blackened** \$2<sup>95</sup>  
**Peppered** \$2<sup>95</sup>  
“Bleu” \$8<sup>95</sup>  
(topped w/ melted Bleu Cheese)  
**Au Poivre** \$6<sup>95</sup>  
**Mushroom Cognac Cream Sauce** \$6<sup>95</sup>  
**Fire Roasted Red Pepper Chimichurri** \$6<sup>95</sup>  
**Lobster Newburg** \$6<sup>95</sup>  
(Lobster Cream Sauce)  
**Steak Scott** \$9<sup>95</sup>  
(Sautéed Rock Shrimp, Lobster Newburg  
Cream Sauce & Steamed Asparagus)  
**Sinatra Style** \$9<sup>95</sup>  
(Lobster Mashed Potatoes, Lobster Newburg  
Cream Sauce & Steamed Asparagus)

7 oz. South African Lobster Tail \$31<sup>95</sup>

5 oz. Tempura Fried Lobster Tail \$24<sup>95</sup>

Lump Crab Oscar Style \$12<sup>95</sup>  
(Lump Crab, Fried Asparagus & Sauce Bearnaise)

“King” Crab Oscar Style \$24<sup>95</sup>  
(King Crab, Fried Asparagus & Sauce Bearnaise)

CC’s Trio To Share \$14<sup>95</sup>  
(Chimichurri, Mushroom Cognac &  
Lobster Newburg Cream Sauce)

Grilled or Tempura Fried  
(3) U10 Shrimp \$12<sup>95</sup>

#### Chef’s Feature

Super Style \$10<sup>95</sup>  
(Topped w/ Whipped Montchevre Goat Cheese  
browned & topped w/ Julienned Bell Peppers & Red  
Onions Sautéed in Grand Marnier & Brown Sugar)

### Filet Mignon Brochettes

10 oz Filet Medallions served w/ Skewer of  
Blistered Summer Vegetables Served  
w/ Roasted Red Pepper Chimichurri

39<sup>95</sup>

### Steak Scott

10 oz New York Medallions over Lobster  
Newburg Cream Sauce, topped w/ Sautéed Baby  
Rock Shrimp & Steamed Asparagus

39<sup>95</sup>

### Shrimp Brochette

Grilled jumbo U10 Shrimp Prawns (8) served  
with a Skewer of Blistered Summer Vegetables

34<sup>95</sup>

### Steak Smothered in Chop

5 oz Filet Medallions smothered w/ Fire  
Roasted Bell Peppers, Button Mushrooms &  
Garlic, Sautéed in White Wine.  
Topped w/ 14 oz. Dry Aged  
Duroc Bone-In Pork Chop

41<sup>95</sup>

### “Stuffed” Salmon

Fresh Atlantic Salmon topped with Royal Red  
Shrimp, Lump Crab Meat & Beurre Blanc Sauce

35<sup>95</sup>

### Tuna “Stack”

Blackened 8 oz Ahi Tuna Steak over  
Lobster Potatoes, Sushi Ginger & Wasabi  
Cream, Topped with Sweet Chili Glaze

36<sup>95</sup>

### Honey Soy Glazed Grilled Salmon

Fresh Atlantic Salmon simply Grilled & Glazed  
with a Honey-Soy Sauce

31<sup>95</sup>

### “My Way”

Customize your entrée

### Specialty Premium Sides

Substitute your side with a  
Premium Side Dish  
(Add \$9<sup>95</sup>)

- Lobster Mashed Potatoes
- Jalapeño Twice Baked Potato
- Fried Brussel Sprouts
- Sautéed Mushrooms
- Creamed Spinach
- Truffled Mashed Sweet Potatoes
- Broccolini Steamed w/ Lemon Beurre Blanc
- Half & Half Potatoes
- Steakhouse Street Corn
- Asparagus (grilled, steamed or fried)